



ROMANEIRA

- 1757 -

SINO DA ROMANEIRA 2017



HARVEST: September 2017

BOTTLED: June 2019

AGEING: The whole lot was aged in wood but 0% new oak, for a period of 10 months.

GRAPE VARIETIES: Touriga Francesa 50%, Tinta Roriz 30%, Touriga Nacional 10%, Tinto Cão 10%

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: This wine was vinified in our specially designed conical stainless steel temperature controlled vats, within a temperature range of 25/28 degrees Celsius. It ferments for 5 to 6 days and immediately undergoes malolactic fermentation

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,5

Total Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 4,9

PH: 3,67

VINTAGE CONDITIONS: 2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July, only 300 mm of rain fell since November 2016. June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June. Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.

TASTING NOTES: Like the 2016 this wine is fresh and elegant with a very seductive balanced of red fruit and soft approachable tannins, this is a wine that expresses the wild character of its Douro origins. It is fresh and carries a long finish.